

*A recipe from*



## *Cherry Tomato Puttanesca*

### **Ingredients**

1 16 oz package Racconto spaghetti  
1/4 c. Racconto extra-virgin olive oil  
Pinch hot chili flakes  
1 Tbsp. Racconto chopped garlic  
6 anchovy fillets, roughly mashed with a fork  
1 14 oz can Racconto cherry tomatoes, drained halved  
15 Kalamata olives, pitted and coarsely chopped  
1 heaping Tbsp. Racconto capers, coarsely chopped  
Large pinch brown sugar  
Racconto sea salt and freshly ground black pepper



### **Preparation**

Cook spaghetti in boiling water until it is slightly undercooked, about 1 minute away from being al dente, strain. Heat the olive oil in a large pan on medium heat. Add chili flakes and garlic, sauté for 2 minutes, until garlic is fragrant and golden. Add the mashed anchovies and sauté for 30 seconds. Then add the cherry tomatoes and sauté for an additional 8 to 10 minutes, until the tomatoes begin to create a light sauce. Once the tomatoes have sauced up, mix the olives, capers, brown sugar, sea salt, and freshly ground black pepper into the sauce. Add the cooked spaghetti to the pan, reduce the heat to medium-low and use tongs to stir until the pasta absorbs the sauce, about 3 minutes.